



**GLUTEN  
FREE**

## Caribbean Shrimp Curry

with Jasmine Rice



20-30min



2 Servings

Coconut curry is both alliterative and amazing! As ubiquitous to Indian cuisine as tomato sauce is to Italian, curry powder is actually a combination of several spices, commonly including coriander, turmeric, mustard seed, ginger, garlic, cardamom, and cinnamon. In this recipe, tender shrimp are cooked in this slightly spicy and ultra flavorful sauce. Cook, relax, and enjoy!



## What we send

- lime
- scallions
- green bell pepper
- fingerling potato
- habanero chile
- jasmine rice
- curry powder
- coconut milk

## What you need

- coarse salt
- freshly ground black pepper

## Tools

- fine-mesh sieve
- large saucepan
- small saucepan
- zester or microplane

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

### Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Energy 705.0kcal, Fat 12.5g, Proteins 33.4g, Carbs 108.6g



### 1. Prep ingredients

Trim roots and tips from scallions and thinly slice on a diagonal. Cut the sides of bell pepper and discard seeds and core. Cut bell pepper into ½-inch pieces. Cut potatoes into ⅓-½-inch pieces. Halve habanero chile and discard seeds and stem. Finely chop chile.



### 4. Build curry

Stir in coconut milk, 2 cups water, and potatoes. Season with ¾ teaspoon salt and several grind pepper and bring to a boil. Simmer, partially covered until liquid is slightly reduced and potatoes are tender, 15-18 minutes.



### 2. Make rice

Rinse rice in a fine-mesh sieve under running water until water runs clear. Shake excess water and transfer to a small saucepan. Add 1½ cups water and ¼ teaspoon salt and bring to a boil. Cover, reduce heat to low, and simmer until water is absorbed and rice is tender, about 16 minutes. Keep covered until ready to serve.



### 5. Finish curry

Add shrimp and ⅓ of the scallions and cook just until shrimp are pink and curled, 2-3 minutes. Season to taste with salt and pepper.



### 3. Sauté aromatics

Heat 1 tablespoon oil in a large saucepan over medium-high. Add bell pepper and cook, stirring frequently, until lightly browned, 4-5 minutes. Add ⅓ of the scallions and cook until slightly soft, about 1 minute. Add curry powder and half of the habanero (or as much or as little for desired heat level) and cook until fragrant, 20 seconds.



### 6. Garnish

Fluff rice with a fork and divide between bowls. Spoon soup over rice. Zest half of lime over curry and cut remaining half into wedges. Sprinkle with remaining scallions and serve lime wedges on the side. Enjoy!